

Japanese Patent Application Laid-Open (JP-A) No. 10-33396

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TITLE OF THE INVENTION

Disposable Cutting Board

(Abstract)

Object

The object of this invention is to provide a simple disposable cutting board which can be used hygenically.

This cutting board has a multi-layer structure. The top layer 1 prevents water absorption and also prevents food from moving on the surface of the cutting board. The intermediate layer 2 is formed of a fiber and protects the bottom layer. The bottom layer 3 prevents blood and meat juices from attaching to the cutting board. Also, it prevents bacteria on the board from attaching to food. The cutting board is formed by superposing these three layers, and is thin and pliable.

Claims:

1. A disposable cutting board having a multi-layered structure

wherein a fibrous material which is not easily cut is interposed, and which is generally pliable.

(Detailed Description of the Invention)

Field of Application in the Industry

The present invention relates to a device, for keeping a kitchen clean, which is torn off by perforations and then placed on a cutting board or other flat surface and used several times until it becomes dirty, at which time it is discarded (without being washed).

The Prior Art

The conventional cutting board is made of wood or a resin and is thus a hard board. When food is cut on this type of cutting board with a blade such a kitchen knife or the like, innumerable cutmarks are left on the board. Unless the cutting board is shaved, these cutmarks will remain on the board. As living conditions have improved, the kitchen has become more comfortable for bacteria too, all year round. Also, since the cutmarks in the cutting board are a suitable breeding ground for bacteria, there is a tendency for food poisoning to occur and thus the cutting board is unhygienic.

Problems to be Solved by the Invention

Cutting board manufacturers have introduced various sterilizing sprays, anti-bacterial cutting boards and the like, but none

of these measures have provided an adequate solution. The problem with sanitation remains as long as food comes in contact with the bacteria which are in the cuts on the cutting board. During the rainy season and in the summer months particularly, little can be done to control the occurrence of food poisoning due to unclean cutting boards. In response to this problem, the present invention attempts to prevent incidents which result from food poisoning and the like.

Means for Solving the Problems

The structure of the present invention is described as follows:

- (a) The overall structure is composed of three layers.
- (b) The top layer formed of a pliable water absorbent pulp fiber or non-woven material.
- (c) The intermediate layer is a fiber which is not easily cut by a blade. The fiber is in the form of a mesh, or else interwoven.
- (d) The bottom layer is formed of a material which is pliable, and impermeable to water.

The utilization of the present invention is described next. Food is place on the top layer and since this layer is water absorbent, it absorbs blood and meat and fish juices. The intermediate layer which is a fiber, protects the material of the bottom layer from being damaged and also prevents the cutting board from being cut. The

bottom layer prevents odors as well as blood and juices from attaching to the cutting board, and prevents food placed on the cutting board from being contaminated.

Embodiments

An embodiment of the present invention is a multi-layered structure which is in a roll or folded. It generally has perforations corresponding to the size of the cutting board and is torn at the perforations at the time of use.

- (a) The invention is a three-layered structure, but the use and effect may change in accordance with variations in the number of layers and the material from which it is formed.
- (b) Because the top layer is water absorbent, disinfectants may be used in this layer. Chemicals which are harmless to the human body may be coated onto this layer in order to increase the effect.
- (c) Pictures, illustrations and the like may be printed on the top layer as a means of providing a calming effect.
- (d) In addition to being used on the surface of a cutting board, the invention can be used outdoors as well. It can be used anywhere provided that it is on a flat surface. Existing cutting boards are inconvenient with respect to being carried outdoors, but because the present invention is thin and pliable, it becomes small when folded and thus can be very useful outdoors.

Effects of the Invention

The present invention prevents food from being contaminated with bacteria which proliferate on the surface of the cutting board. Also, it prevents blood as well as odors from the food from attaching to the cutting board and thereby suppresses the proliferation of the bacteria. Thus, it has the effect of controlling food poisoning and the like.

Brief Description of the Diagrams

Fig. 1 is a perspective view of the present invention.

Fig. 2 is a cross-sectional view of the present invention.

Fig. 3 is perspective view of another example of the present invention.

Explanation of the numerals

1. pulp fiber or a non-woven material which is pliable and elastic
2. a fiber, such as Kepler fiber, which is difficult to be cut by blade
3. a pliable water-impermeable material such as vinyl, polyethylene or the like
4. perforation

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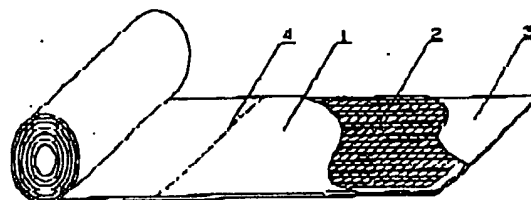
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(34) 【発明の名称】 簡易まな板

(57) 【要約】 (修正有)

【課題】 衛生的に使用出来る使い捨て用途の簡易まな板の提供。

【解決手段】 構造は多層式とし、上層1は吸水性と食品の移動を防ぎ、中層2の繊維でまな板と下層の保護をし、下層3は食品の血汁がまな板が付着するのを防止し、又まな板の雑菌が食品に付着のを防ぐ。そして、それぞれを重ね合わせた物で、薄く柔軟性が有る。



【特許請求の範囲】

【請求項1】 全体的に柔軟性とみ、切れにくい繊維状の素材を鉄んで多層構造とした簡易な板

【発明の詳細な説明】

【0001】

【産業上の利用分野】 この発明は、まな板の上又は他の平面状の上に、ミシン目より切り放してから置いて使用し、数回の使用で汚れたらそのままゴミ入れに捨てられ、台所を清潔に保つ装置に関するものである。

【0002】

【従来の技術】 従来のまな板は、木製又は樹脂製で固く板状であり、包丁等刃物で食品を切るとまな板には無数の刃物あとが残る、それはまな板を削らない限り残ってしまう。住宅事情が良くなって台所も1坪を測って雑菌にも快活となり、まな板の傷跡は雑菌にとって最適な温床となり食中毒などが起こりやすく不潔であった。

【0003】

【発明が解決しようとする課題】 したがって、各メーカーも滅菌スプレーや抗菌まな板等を発売してきたが、これといって解決策がなかった。まな板の傷の中にいる雑菌に食品が接触する以上不潔になってしまう。特に梅雨時、夏場など不潔なまな板での食中毒などが絶えなかったが本発明はこうした要望に答えて少しでも食中毒などによる事故が起こらないよう願って発明されたものである。

【0004】

【課題を解決するための手段】 いま、その構成を説明すると、

- (イ) 全体は3層構造である
- (ロ) 上層は柔軟性、吸水性が有るパルプ繊維又は不織布
- (ハ) 中層は刃物で切れにくい繊維をアミ目状又は交差させた繊維

(ニ) 下層は水分を通さない柔軟性の有る材質

【0005】

【作用】 次に本発明の作用を述べると、上層にて食品を*

* 固定し又、吸水性が有るので魚類や肉類の血汁などを吸収する。次に中層の繊維で下層の素材を傷つけるのを保護すると共にまな板に傷を付けるのを防止する。下層は食品の臭いや血汁をまな板に付着するのを防止し、まな板よりの食品の汚染を防止する。

【0006】

【実施例】 本発明の形状としては、ロール状、折り畳み式などの多層構造とし、一般的なまな板の大きさに合わせてミシン目が有り使用する都度ミシン目より切り放し使用する。

10 (イ) 3層構造としているが層や材質を変化させる事により、用途や効果を期待できる。

(ロ) 上層が吸水性が有るので、ここに殺菌作用が有り人体に無害な薬品を塗布し効果を増やす事も出来る。

(ハ) 上層に模様、イラスト、絵などを印刷するとソフトな印象を受け精神衛生上良い方法で有る。

(ニ) まな板の上以外でも平面状の上なら何処でも使用でき、既存のまな板は持ち運びに不便で有ったが本発明は薄く柔軟性に富んでいるので、たとえば小さくなりア

20 ウドアにも大変役に立つ物で有る。

【0007】

【発明の効果】 ゆえに雑菌の繁殖しているまな板より食品の汚染を防ぐとともに、まな板への食品の臭いや血汁の付着を阻止し、雑菌の繁殖をおさえて食中毒事故等の抑制効果が有る。

【図面の簡単な説明】

【図1】 本発明の斜視図

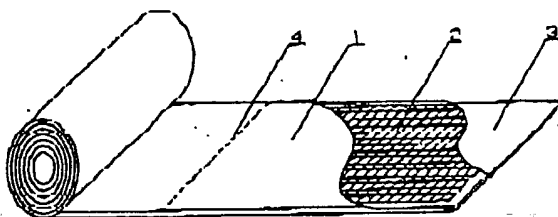
【図2】 本発明の断面図

【図3】 本発明の他の実施例の斜視図

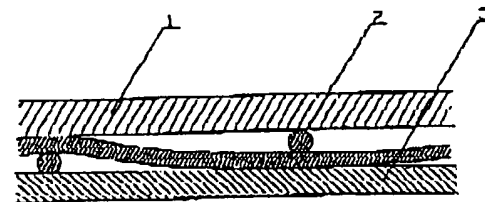
【符号の説明】

- 1 パルプ繊維又は不織布で柔軟性、弾力性のある材料
- 2 ケゾラー繊維等刃物で切れにくい繊維
- 3 ビニール、ポリエチレン等水を通さず柔軟性の有る素材
- 4 ミシン目

【図1】



【図2】



(3)

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【図3】

